



**604.03 Physical Examinations and Health
Standards Compliance**

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604.03-1 Policy

- I. The Hendry County Sheriff's Office Jail system contract food service staff, Detention Deputies, and inmate workers assigned to food preparation or serving shall meet the standards of the Department of Health and Rehabilitative Services.
- II. All persons involved in the preparation of food shall receive a pre-assignment medical examination within 30 days of job assignment and periodic reexaminations to ensure freedom from diarrhea, skin infections and other illness transmissible by food or utensils.
- III. No contract food service staff, Detention Deputy, or inmate shall be permitted to work in food service operations when known to have, or suspected of having a communicable disease, open wound, sores, or respiratory infection.
- IV. HCSO shall maintain written verification that the contract food service purveyor complies with state and local regulations regarding food service.
- V. All physical examinations shall be conducted in accordance with local requirements.
- VI. All food handlers shall be instructed to wash their hands upon reporting to duty and after using toilet facilities.
- VII. Inmates and other persons working in food service shall be inspected daily to ensure they wear clean outer garments and maintain a high degree of personal hygiene.

604.03-2 Examinations

- I. Inmates involved in the preparation of food are required to have a pre-assignment medical examination, followed by periodic re-examinations thereafter to ensure freedom from diarrhea, skin infections, and other illnesses transmissible by food.
- II. Inmates are given a history and physical examination within fourteen (14) days of admission. Inmates refusing to submit to a physical examination shall not be selected for any work assignment where food handling is required.
- III. Only inmate workers satisfactorily passing the required medical examination may be assigned to kitchen duties, which involve the preparation of food.
- IV. Inmate workers may be assigned to kitchen duties before the results of blood tests for venereal diseases have been received. However, tuberculosis skin test results must be negative for assignment in food services.

604.03-3 Daily Monitoring

Inmate workers assigned to food services shall be monitored each day for health and cleanliness by contract food service staff ensuring workers are free from diarrhea, open sores, skin infections, or other communicable diseases.

604.03-4 Inmate Food Handler Requirements

- I. Inmate Workers shall report for duty in a complete and clean uniform and shall shower and shave daily, have clean and trimmed nails, and hair neatly groomed. Inmate workers shall be required to wear the following:
 - A. Plastic disposable gloves during the delivery and handling of food.
 - B. Hair nets when engaged in food preparation, serving and delivery.
- II. All inmate food handlers shall be instructed to wash their hands upon reporting to duty, after using toilet facilities, and after:
 - A. Picking up items from the floor;
 - B. Handling garbage;
 - C. Any other unsanitary practice.
- III. Toilet and washbasin facilities shall be available to food service employees and inmate workers in the vicinity of the food preparation area.

604.03-5 State and Local Regulations

- I. HCSO shall maintain written verification that the contract food service purveyor complies with state and local regulations regarding food service.
- II. The Jail Administrator or designee shall maintain on file results of inspections, dietary allowance reviews, and other regulation compliance verification documentation.

REFERENCES

State/Federal Regulations:
Florida Model Jail Standards

FCAC:
N/A

PREA:
N/A

Forms:
N/A

Other Policy/ Procedure References:
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